

Spicy Pickled Winter Vegetables



Prep Time: 15-20 minutes

Cook Time: 5 minutes

Yield: 2 quarts

Ingredients

Brine:

- 4 cups water
- 10 cloves garlic, peeled
- 2 cups [Gustare Oregano Balsamic Vinegar](#)
- 6 tsp. kosher salt
- 1 tsp. celery seed
- 1 tsp. coriander seed
- 1 tsp. mustard seed
- ½ tsp. black peppercorns
- 1 bay leaf, torn

Vegetables:

- 6 young carrots, peeled and cut in half lengthwise
- 1 cup cauliflower florets
- 2 shallots, thickly sliced
- 6-8 whole dried red chilies (depending on how hot you like it)
- 2 quart-size mason jars with screw-top lids

Directions

1. In a medium saucepan bring 4 cups water to a boil. Reduce to a simmer and add the garlic. Cook for 5 minutes. Add the Oregano balsamic and salt. Raise the heat and bring to a boil, stirring until the salt dissolves. Remove from the heat.

2. Divide the seeds and peppercorns between the jars. Place 5 cloves in each jar and then pack the jars full of carrots, cauliflower and chilies. Bring the brine back to a boil, pour it over the vegetables to cover completely, let cool, then cover and refrigerate. The pickles will taste good in just a few hours and better after a couple of days. They'll keep for about 2 months, refrigerated. Enjoy!